

# *Roasted Strawberry Peach Jam*

*By: Andrea | Cooking with a Wallflower*

## Ingredients:

2 cups strawberries, chopped  
2 cups peaches, chopped  
1/3 cup sugar  
1 tablespoon lemon juice

Yields: 2/3 -1 cup jam

## Directions:

Preheat the oven to 250°F. Ready a 13x9 inch baking pan.

Chop up the strawberries and peaches.

Place the fruits into a large bowl. Add the sugar and the lemon juice. Toss until all the ingredients are evenly combined.

Pour the strawberries and peaches into the baking pan and spread them until they are in an even layer.

Place the baking pan into the oven and roast them for about 2 hours at 250°F. After two hours, the fruits will be soft and syrupy.

Allow the jam to cool to room temperature.

Pour the strawberries, peaches, and syrup into a blender, and blend until it reaches the consistency you desire.

Strawberry peach jam can be stored in the refrigerator for up to 2 weeks.

Serve with bread, crackers, or anything else. Enjoy!